



Vignobles de la Loire

BRUNOLAFON
wine selection



Loire, Pauline Pabiot, Coteau des Girarmes, AOC Pouilly-Fumé, Blanc

AOC Pouilly-Fumé, Vallée de la Loire et Centre, France

Pouilly-Fumé is very close to Sancerre, in terms of grape variety (same, Sauvignon Blanc) and terroir (just on the other side of the river). Pauline Pabiot is a young and determined woman that took over her grand-father's estate (Roger Pabiot) quite recently. Alone, she is now managing 24 hectares in the very heart of Pouilly sur Loire. 22 hectares of Sauvignon blanc and some acres planted with Chasselas.

PRESENTATION

The « Blanc Fumé » combines minerality and vivacity with excellence.

The clays and limestones reveal a Pouilly Fumé with citrus and floral aromas, fine, fruity and floral.

TERROIR

Clay and limestone

IN THE VINEYARD

Sustainable viticulture, certified HVE 3, in organic conversion since 2021.

Mechanical work of the vineyard.

40 years old vines, high density plantation, Guyot Poussard pruning.

Yield of 50hL/ha.

WINEMAKING

Cold pressing, part of the fermentation done with indigenous yeasts and bayanus yeasts.

Temperature controlled.

Fermentation in stainless steel tank, ageing in bottles.

VARIETAL

Sauvignon blanc 100%

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

AGEING POTENTIAL

Enjoy all year long, 3 to 5 years

TASTING

Golden color.

The nose is expressive with fruity (citrus) and floral (acacia flowers) aromas.

The mouth is full-bodied with a frank attack where citrus and white fruit aromas are expressed.

The saline finish is persistent and intense.

FOOD PAIRINGS

From aperitif to the cheeses (fresh goat cheese) by way the first course (seafood, cold fish), it will find its place.

